SUNDAY/ in/BROOKLYN

EVENTS DECK 2025

events@sundayhg.com www.sundayhg.com

ABOUT US

Sunday In Brooklyn is available for large party bookings and full restaurant buyouts, with a variety of unique event options.

From intimate seated private dining room experiences, cocktails in the covered rooftop garden, and wedding receptions throughout our multiple spaces, our venue can accommodate groups of all sizes, 7 days a week!



PRIVATE DINING ROOM

Available for 8-16 guests

Tucked away for privacy, our third floor private dinning room offers a charming and exclusive setting ideal for special celebrations

Please note: Access is via stairs only — no elevator available.







SUN ROOM

Available for up to 50 guests

Located on the second floor, our Sun Room offers a bright and spacious setting for gatherings of any kind.

Please note: Access is via stairs only — no elevator available.





GARDEN

Available for 16-24 guests

Our enclosed rooftop garden offers a unique setting for your next gathering. Surrounded by greenery and natural light, it's ideal for small groups looking to host a relaxed event.

Please note: Access is via stairs only — no elevator available.



OUTDOOR GREENHOUSE

Available for up to 20 guests in warm weather months

Nestled on the sidewalk just outside the restaurant, our charming outdoor greenhouse is the perfect spot for al fresco dining



FULL RESTAURANT CAPACITY

Summer/Fall - 120 People Seated / 150 People Standing Winter/Spring - 100 People Seated / 120 People Standing







FAMILY STYLE BRUNCH MENU

Items May Change Based On Seasonality & Availability

FOR THE TABLE

DRIP COFFEE
SCRAMBLED EGGS
LONG ISLAND HOME FRIES
BACON
LABNEH PARFAIT, ROASTED BERRIES, & GRANOLA

ENTREES (SELECT 2)

EGG & CHEESE SANDWICH / Gochujang Aioli, Hash Brown, Cheddar, Brioche

AVOCADO TOAST / Calabrian Chili, Piparras, Watercress, Toasted Sourdough

HOT CHICKEN SANDWICH / Crispy Chicken Thigh, Chipotle, Lime Crema, B&B Pickles, Cilantro, Sesame Potato Bun

SUNDAY BURGER / Two Patties, Cheddar Cheese, Special Sauce, B&B Pickles, Sesame Potato Bun

WARM GRAIN BOWL / Brown & Wild Rice, Radishes, Cucumbers, Grilled Squash, Pepita Romesco, Avocado, 6 Minute Egg

MEDITERRANEAN SALAD / Chopped Lettuce, Feta, Cucumbers, Kalamata Olives, Marinated Artichokes, Grilled Peppers, Red Onion

CAESAR SALAD / Romaine, Focaccia Croutons, Locatelli

SHAKSHUKA / Stewed Peppers & Tomatoes, Poached Eggs, House Focaccia

SMOKED SALMON PLATE / Scallion Cream Cheese, Tomatoes, Red Onion, Toasted Sourdough

FOR THE TABLE ADD-ONS

SUNDAY PANCAKES TM / Hazelnut Maple Praline, Brown Butter
SEASONAL FRUIT BOWL / Greek Yogurt, Honey, Silk Chili
SEASONAL SOFT SERVE

SUNDAY FRIES / Mixed Herbs, Dijonaisse, Ketchup

MAPLE CHEDDAR BISCUITS / plate of 4

HOMEMADE CINNAMON ROLLS / plate of 4

HOMEMADE CHOCOLATE CHIP COOKIES



FAMILY STYLE DINNER MENU

Items May Change Based On Seasonality & Availability

STARTERS (SELECT 1)

SEASONAL FOCACCIA
SPINACH & ARTICHOKE DIP

OFIRA'S PITA & HUMMUS (available for groups under 25ppl) CHICKEN YUMMOS / Popcorn Chicken, Ranch, Cobanero Buffalo

VEGETABLES (SELECT 2)

WOOD ROASTED BRUSSELS SPROUTS / Toasted Pistachios, Golden Raisins, Lemon Gremolata
GRILLED ASPARAGUS / Sundried Tomatoes, Toasted Almond, Fennel
CAESAR SALAD / Romaine, Focaccia Croutons, Locatelli
MEDITERRANEAN SALAD / Chopped Lettuce, Feta, Cucumbers, Kalamata Olives,
Marinated Artichokes, Grilled Peppers, Red Onion, Focaccia Croutons

ENTREES (SELECT 2)

WOOD ROASTED LASAGNA / Sauteed Spinach, Ricotta, Red Sauce, Pistachio Pesto
BBQ MAITAKE MUSHROOM / Charred Scallions
WOOD ROASTED CHICKEN / Herbs De Provence, Roasted Garlic Jus
BLACKENED FAROE ISLAND SALMON / Lemon Dill Aioli
FLAT IRON STEAK / Herb Butter
DRY AGED RIBEYE / Compound Butter

SIDES (SELECT 1)

SUNDAY FRIES / Mixed Herbs, Dijonaisse, Ketchup
SIDE SALAD / Italiano Dressing
SAUTEED SPINACH / Garlic Oil

DESSERT (SELECT 1)

SEASONAL SOFT SERVE

SEASONAL FRUIT CRUMBLE

CHOCOLATE MOUSSE

WHOLE NEW YORK CHEESECAKE / Sherry Cherry Compote



PLATTERS & PASSED APPETIZERS

PASSED CANAPES ARE ONLY AVAILABLE FOR 25 GUESTS+

PLATTERS:

(all platters are priced individually)

DEVILED EGGS

CHICKEN YUMMOS / Popcorn Chicken, Ranch, Cobanero Buffalo

FANCY RANCH & CRUDITE / Raw & Grilled Seasonal Veggies, Grilled Sourdough

JUMBO COCONUT SHRIMP / Sweet Chili, Lime Zest

CHEESE & CHARCUTERIE / Grilled Sourdough, Olives, Seasonal Jam, Grapes

SUNDAY SEAFOOD TOWER / Shrimp Cocktail, Oysters, Crab Dip

WOOD FIRED SICILIAN PIZZA / Classic & Spicy Salami

PASSED CANAPÉS:

HUMMUS / Tahini, Za'Atar, Grilled Pita

BEEF TARTAR / Toasted Baguette, Crispy Garlic, Dijon

ENDIVE CUPS / Blue Cheese, Walnut, Honey Olive Oil, Lemon, Salt, Black Pepper

SEASONAL VEGGIE TARTLETS / Eggplant, Hazelnut, Tajin

STUFFED GNOCCHI / Red Sauce, Mozzarella

PIGS IN A BLANKET / Dijonaisse

AVOCADO TOAST / Sourdough, Calabrian Chili

CRISPY POTATO & CAVIAR / Creme Fraiche, Caviar, Chives, Olive Oil



STATIONS

STATIONS ARE ONLY AVAILABLE FOR FULL BUYOUTS

WOOD FIRED SICILIAN PIZZA STATION

CLASSIC, SPICY SALAMI
served with caesar salad
[station attendant fee]

SUNDAY SLIDER STATION

FRIED CHICKEN SANDWICH & SUNDAY BURGER served with french fries

LIVE CARVING STATION

Choice of: ROASTED CHICKEN or PRIME RIB served with butterball potatoes, mixed greens salad & sauces [station attendant fee]

RAW BAR

OYSTERS, SCALLOP CRUDO, SHRIMP COCKTAIL, & CRAB DIP served with mignonette and cocktail sauce

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SUNDAY'S SUNDAE STATION

2 SEASONAL SOFT SERVES

TOPPINGS / Chocolate Curls, Rainbow Sprinkles, Feuilletine, Cherry
[station attendant fee]

SUNDAY'S PAN(CAKE)

TOWER OF (6) SUNDAY PANCAKES, HAZELNUT PRAILINE, BROWN BUTTER



BEVERAGES PACKAGES

OPEN BAR PACKAGES ARE AVAILABLE FOR GROUPS OF 25 PEOPLE+

BEVERAGES CHARGED AS ORDERED

Beverages will be charged on consumption and go towards your food and beverage minimum, if applicable. Offerings include our full wine, beer and classic cocktail list, as well as a selection of our specialty cocktails and spirit free options.

PUNCH BOWLS

(8-10 servings)

WATERMELON CHAMOMILE PUNCH / (Japanese Whiskey OR Tequila Blanco), Aperol, Watermelon, Celery, Chamomile

PEACH JASMINE PUNCH / (Gin OR Tequila Blanco)
Lillet Rose, Peach, Cucumber, Jasmine

SPIRIT-FREE TIKI PUNCH / Pineapple, Mango, Spices, Rooibos

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MIMOSA PACKAGE

3 Bottles of Prosecco + Carafes of OJ

BRUNCH CLASSIC OPEN BAR OPEN BAR

(2-hr minimum)

Mimosas, Bloody Marys, House Wines, Beer, Call Liquor Selections

BRUNCH PREMIUM OPEN BAR

(2-hr minimum)

Mimosas, Bloody Marys, One Specialty Cocktail, Premium Wines, Beer, Premium Liquor Selections

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BEER & WINE BAR

(2-hr minimum)
House Wines, Beer

DINNER CLASSIC OPEN BAR

(2-hr minimum)

One Specialty Cocktail, House Wines, Beer, Call Liquor Selections

DINNER PREMIUM OPEN BAR

(2-hr minimum)

Two Specialty Cocktails, Premium Wines, Beer, Premium Liquor Selections

